



## Cheesy Veggie Calzones

with Green Salad & Marinara Sauce



20-30min



4 Servings

This cheese- and spinach calzone will not only fill your belly with delicious goodness, it will fill your soul with love! The sprinkle of sesame seeds on top makes it taste like just-out-of-the-oven Italian bread, and the creamy ricotta-spinach filling is a classic combo. All that's needed to complete the meal is a light, crisp salad, and of course a hearty glass of Barolo! Cook, relax, and enjoy!

## What we send

- toasted sesame seeds <sup>11</sup>
- garlic
- green leaf lettuce
- baby spinach
- can cherry tomatoes

## What you need

- all-purpose flour <sup>1</sup>
- coarse kosher salt
- freshly ground pepper
- olive oil
- red wine vinegar

## Tools

- box grater
- medium skillet
- rimmed baking sheet

## Allergens

Wheat (1), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 587kcal, Fat 24g, Carbs 67g, Proteins 24g



### 1. Sauté spinach

Preheat the oven to 500°F with a rack in the center. Peel and finely chop **3 large garlic cloves**. Heat **1 tablespoon oil** and **2/3 of the garlic** in a medium skillet over medium-high until sizzling, about 30 seconds. Add **spinach** in handfuls, and **a pinch of salt** and cook, stirring, until wilted, 1-2 minutes. Let cool slightly. Reserve skillet.



### 4. Bake calzone

Brush the top of the **calzone** lightly with **water** and sprinkle with **sesame seeds**. Bake on center oven rack until top and bottom are deeply golden and filling is bubbling, 10-17 minutes (depending on your oven). Transfer to a wire rack to cool for 10 minutes to firm up filling.



### 2. Make filling

Place **spinach** in the center of a clean kitchen towel or paper towel, and squeeze out excess moisture; remove from towel and roughly chop. Grate **Parmesan** on the large holes of a box grater and transfer **2/3** to a medium bowl (save rest for salad). Stir in **spinach**, **ricotta**, **1/2 teaspoon salt**, and **a few generous grinds of pepper**.



### 5. Make sauce

While **calzone** bakes, heat **remaining garlic** and **1 tablespoon oil** in reserved skillet over medium-high until fragrant, about 1 minute. Add **tomatoes** and cook over medium, mashing tomatoes with a potato masher or fork, until sauce is thickened, about 5 minutes. Season to taste with **salt** and **pepper**.



### 3. Form calzone

Lightly **oil** a rimmed baking sheet. On a **lightly floured** surface, stretch or roll **dough** to a 12-inch round. Transfer dough to baking sheet. Spoon **filling** onto bottom **1/2** of circle, leaving **1/2-inch** border on bottom and sides. Brush edges lightly with **water**. Fold dough over filling to create a half-moon; crimp edges to tightly seal. Cut 3 small vent holes on top.



### 6. Make salad & serve

Meanwhile, quarter **lettuce** lengthwise, then cut crosswise into 1-inch pieces, discarding ends. In a large bowl, whisk **2 tablespoons vinegar** and **3 tablespoons oil**. Add romaine and toss. Top with **remaining Parmesan** and season to taste with **salt** and **pepper**. Slice **calzone** and serve alongside **salad** and **sauce** for dipping. Enjoy!